

***We wish you  
a pleasant stay  
and bon appetit!***



# Tapas

<b>Mejillones en tomate</b> mussels in tomato sauce <small>A,F,M,N,K</small>	9,50€
<b>Tigres</b> stuffed mussel gratine <small>A,B,C,F,M,N</small>	5,70€
<b>Calamares</b> squid rings <small>A,N,M</small>	5,90€
<b>Gambas a la Gabardina</b> prawns in pastry <small>A,N,B</small>	5,70€
<b>Boquerones</b> fried anchovies <small>A,N,C</small>	6,00€
<b>Pimiento del padron</b> grilled baby bell peppers	6,80€
<b>Pinchos morunos</b> spicy skewered meat	5,80€
<b>Patatas Bravas</b> potatoes à la maison with spicy sauce <small>N</small>	4,90€
<b>Queso manchego</b> cheese from the region de la Mancha	6,60€
<b>Jamon serrano</b> Serrano ham	6,60€
<b>Chipirones a la plancha</b> grilled baby calamari <small>N</small>	5,90€
<b>Chorizo frito</b> grilled spanish chorizo	6,80€
<b>Aceitunas</b> spanish olives	3,90€
<b>Aceitunas rellenas</b> spanish olives stuffed with anchovies <small>N,A,C</small>	4,40€
<b>Datiles con Bacon</b> dates wrapped in bacon	5,80€
<b>Gambas embueltas de jamon serrano</b> prawns wrapped in bacon <small>B</small>	8,50€
<b>Champiniones al ajillo</b> button mushrooms in garlic oil	6,20€
<b>Plato variado de tapas</b> mixed tapas plate <small>A,B,C,F,M,N</small>	22,90€



# Entremeses

## starters

- |  |               |
|--|---------------|
| <b>1. Aliolo con pan</b>   | <b>5,50€</b>  |
| garlic mayonnaise with bread <small>A,N</small>                      |               |
| <b>6. Alubias verdes fritas con jamon serrano</b>                    | <b>8,90€</b>  |
| string beans fried with Serrano ham                                  |               |
| <b>7. Jamon serrano, chorizo y queso</b>                             | <b>12,50€</b> |
| mixed starter plate with Serrano ham,<br>chorizo and Manchego cheese |               |
| <b>8. Alcachofas fritas con jamon serrano</b>                        | <b>10,30€</b> |
| fried artichokes with Serrano ham                                    |               |
| <b>9. Tortilla espanola</b>  | <b>9,00€</b>  |
| spanish omelette <small>N</small>                                    |               |
| <b>11. Tortilla con Gambas</b>                                       | <b>12,50€</b> |
| omelette with prawns <small>N</small>                                |               |
| <b>Bread extra <small>A</small></b>                                  | <b>2,00€</b>  |
| <b>Aioli <small>N</small></b>  | <b>3,50€</b>  |

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# Ensaladas

## salads

- |   |               |
|---|---------------|
| <b>13. Ensalada con tiras de pavo</b>   | <b>15,50€</b> |
| large mixed salad with turkey strips,<br>cucumber, tomatoes, bell pepper, corn, olives and egg <small>N,I</small> |               |
| <b>14. Ensalada de tomate</b>   | <b>7,80€</b>  |
| tomato salad with onions and olives <small>I</small>  |               |
| <b>15. Ensalada mixta</b>   | <b>7,80€</b>  |
| green salad with cucumbers, tomatoes, onions<br>and olives <small>I</small>                                       |               |
| <b>16. Ensalada espanola</b>  | <b>11,50€</b> |
| green salad with cucumbers, tomatoes, tuna,<br>egg and olives <small>I,N,C</small>                                |               |

**all salads are served with vinegar and oil,  
on request with dressing**

# Platos combinados para niños

## combined kids dishes

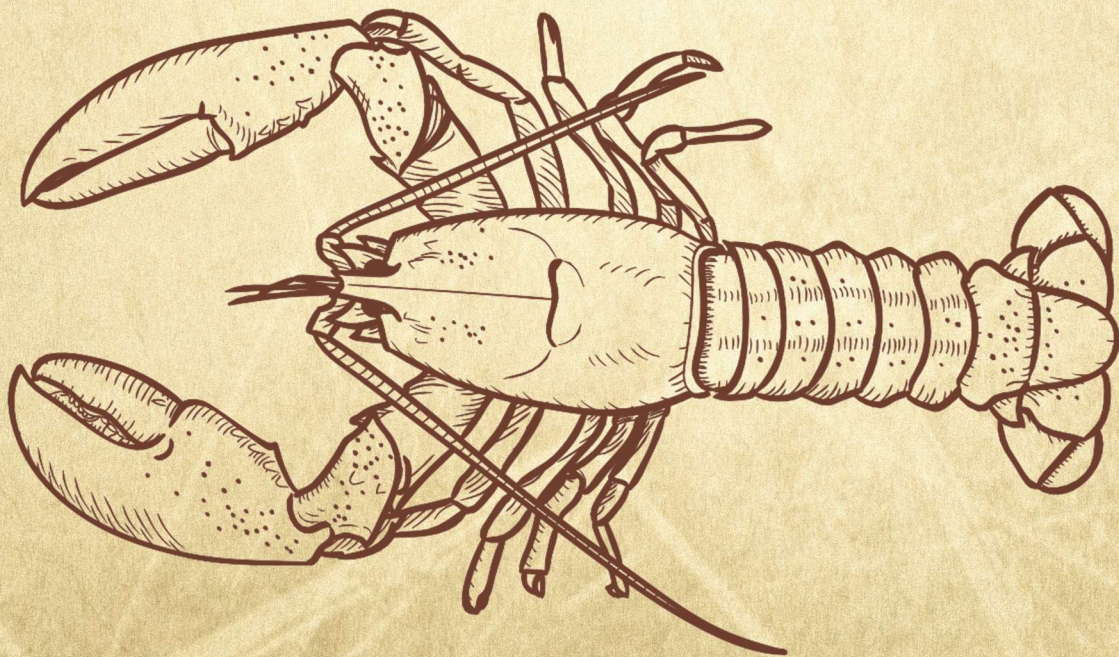
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|--|--------------|
| <b>17. Lomo con patatas fritas</b>                       | <b>7,50€</b> |
| breaded schnitzel with French fries <small>A,N</small>   |              |
| <b>18. Pincho moruno con patatas fritas</b>              | <b>7,50€</b> |
| meat skewer with French fries                            |              |
| <b>19. Patatas fritas</b>                                | <b>4,00€</b> |
| French fries with ketchup or mayonnaise <small>N</small> |              |
| <b>additional serving of mayonnaise or ketchup</b>       | <b>0,50€</b> |



# Mariscos

## seafood

- |  |               |
|--|---------------|
| <b>22. Calamares a la plancha</b><br>grilled squid <small>M</small>                      | <b>11,90€</b> |
| <b>23. Gambas a la plancha</b><br>grilled prawns <small>B</small>                        | <b>10,90€</b> |
| <b>24. Gambas al ajillo</b><br>prawns in garlic oil <small>B</small>                     | <b>11,90€</b> |
| <b>26. Sepia troceada al ajillo</b><br>grilled squid chunks with garlic <small>M</small> | <b>14,90€</b> |
| <b>27. Langostinos a la plancha</b><br>grilled giant prawns <small>B</small>             | <b>24,90€</b> |





# Pescados

## fish dishes

- 29. Salmon a la plancha con patatas de la casa y ensalada** **21,80€**  
grilled salmon,  
with potatoes à la maison and salad I,C
- 30. Tiras de salmon con gambas en salsa de vino con tallarin** **22,90€**  
salmon strips and prawns in white wine sauce  
on tagliatelle A,B,D,C
- 32. Merluza a la plancha con patatas y ensalada** **19,50€**  
grilled fillet of sea hake,  
with potatoes à la maison and salad I,C
- 34. Plato combinado con filete de merluza, calamares,  
Patatas fritas y ensalada** **22,50€**  
combined plate of fish dishes with fillet of sea hake,  
squid rings, French fries and salad A,M,I,C
- 35. Dos pinchos de marisco con ensalada** **25,90€**  
two grilled fish skewers with monkfish, salmon and prawns,  
with salad and potato wedges B,I,C,M
- 330. Parillada grande de pescado con ensalada** **26,90€**  
mixed fish plate with squid rings,  
anchovies, grilled prawns, sea hake,  
salmon and salad A,M,I,C,B



# *Especialidades de la Casa*

## specialties of the house

- |  |               |
|--|---------------|
| <b>36. Salmon a la basca</b><br>salmon with prawns à la basque<br>with potatoes or rice <small>A,M,B,C</small>   | <b>22,90€</b> |
| <b>37. Caldereta de pescado</b><br>mixed fish pan in marinated sauce,<br>salmon, monkfish, sea hake, prawns,<br>clams and mussels <small>A,M,B,C</small> | <b>26,90€</b> |
| <b>38. Gambas a la basca</b><br>prawns à la basque with potatoes <small>A,B</small>  | <b>22,50€</b> |
| <b>41. Paella mixta</b><br>mixed paella <small>B,C,M</small>   | <b>18,50€</b> |
| <b>42. Paella de pescado</b><br>paella with seafood <small>B,C,M</small>   | <b>19,50€</b> |

**Los Platos 41 Paella mixta y 42 Paella de mariscos son a partir de 2 Personas y tendran que ser encargada con dos horas de antelacion.**

the dishes 41 mixed paella and 42 paella with seafood are suited for 2 people and have to be ordered two hours in advance.



# Carnes

## meat dishes

- 45. Carne troceada al ajillo con patatas fritas** 15,90€  
spicy meat cuts 300g, pickled in garlic oil  
with French fries
- 46. Carne troceada con tomate y patatas fritas** 16,90€  
spicy meat cuts, pickled in garlic-  
tomato sauce with French fries κ
- 48. Rodajas de solomillo embueltas de bacon** 22,90€  
medallions of pork wrapped in bacon ι
- 49. Filete empanado con champinones, patatas fritas  
y ensalada** 16,90€  
breaded schnitzel, with button mushrooms, French fries  
and salad ι,Α,Ν
- 51. Filete Argentino 300g con patatas de la casa, champinones  
y ensalada** 27,90€  
argentinian roastbeef 300g, with potatoes,  
button mushrooms and salad ι ~
- 52. Chuletas de cordero con patatas fritas y pimiento frito** 22,90€  
grilled lamb chops, with French fries  
and fried bell pepper
- 53. Filete Argentino en rodajas a la plancha con champinones,  
patatas y ensalada** 27,90€  
argentinian roastbeef grilled in slices  
with button mushrooms, potatoes and salad ι ~



# *Vegetariano*

## vegetarian dishes

- |   |               |
|---|---------------|
| <b>58. Arroz pobre</b><br>vegetable rice pan with seasonal vegetables                   | <b>14,90€</b> |
| <b>60. Tortilla con cebolla y espinacas</b><br>spanish omelette with onions and spinach | <b>11,90€</b> |

# *Pastres*

## dessert

- |  |              |
|--|--------------|
| <b>61. Flan casero al caramelo</b><br>caramel pudding <small>F,A,N</small>                 | <b>5,50€</b> |
| <b>62. Crema catalana Helado</b><br>Catalan ice cream "flambéed" <small>F</small>          | <b>6,90€</b> |
| <b>63. Crema catalana casera</b><br>Catalan caramelised vanilla cream <small>A,F,N</small> | <b>6,50€</b> |



# Bebidas sin alcohol

## non-alcoholic drinks

Coca Cola <sup>1,K</sup>		0,2l	2,90€
Coca Cola Zero <sup>1,K</sup>		0,2l	2,90€
Fanta <sup>4,2</sup>		0,2l	2,90€
Sprite		0,2l	2,90€
Apple fizz		0,3l	3,80€
Orange juice	Zumo de naranja	0,2l	3,40€
Apple juice	Zumo de manzana	0,2l	3,40€
Grape juice		0,2l	3,40€
Bitter Lemon <sup>3</sup>		0,2l	3,50€
Tonic Water <sup>3</sup>		0,2l	3,50€
Sparkling water	Agua con gas	0,2l	2,70€
		0,75l	5,90€
Still water	Agua sin gas	0,2l	2,70€
		0,75l	5,90€

# Cervezas

## beer

San Miguel <sup>A</sup>	0,3l	3,60€	0,5l	5,30€
Estrella Galicia <sup>A</sup>	0,3l	3,60€	0,5l	5,30€
Reissdorf Kölsch <sup>A</sup>	0,3l	3,30€	0,5l	4,90€
Bitburger <sup>A</sup>	0,3l	3,30€	0,5l	4,90€
Shandy <sup>A</sup>	0,3l	3,30€	0,5l	4,90€
Corona Extra <sup>A</sup>	0,3l	4,50€		
Corona Extra Zero 0,0% <sup>A</sup>	0,3l	4,50€		
Wheat beer <sup>A</sup>	0,5l	4,90€		
Non-alcoholic wheat beer <sup>A</sup>	0,5l	4,90€		
Non-alcoholic Bitburger <sup>A</sup>	0,3l	3,30€		
Non-alcoholic Shandy <sup>A</sup>	0,3l	3,30€		
Malt Beer <sup>A</sup>	0,3l	3,30€		



# Bebidas calientes

## hot beverages

Café solo <sup>1</sup>	Espresso	2,30€
Cortado <sup>F,1</sup>	Espresso with milk	2,50€
Café doble <sup>1</sup>	double espresso	3,90€
Café solo largo <sup>1</sup>	Coffee Creme	2,50€
Cappuccino <sup>F,1</sup>		2,90€
Milk Coffee <sup>F,1</sup>		3,20€
Latte Macchiato <sup>F,1</sup>		3,50€
Carajillo con Conac <sup>1</sup>	coffee with brandy	6,00€
Carajillo con Anis <sup>1</sup>	coffee with anise	6,00€
Carajillo con Licor 43 <sup>1</sup>	coffee with liqueur 43	6,00€
Tea	black, camomile, fruit, peppermint, herbs	2,60€

# Capas Licor

## liqueurs

Liqueur 43		2 cl	3,50€
Ponche Caballero		2 cl	3,50€
Amaretto		2 cl	3,00€
Anis dulce	Sweet	2 cl	3,50€
Anis seco	Dry	2 cl	3,50€
Hierbas Dulce	Sweet	2 cl	3,50€
Hierbas Seco	Dry	2 cl	3,50€
Pacharan con hielo		2 cl	4,00€
Ramazotti		2 cl	3,50€
Tequilla		2 cl	3,50€
Averna		2 cl	3,50€
Orujo/Trester		2 cl	3,50€
Caramelo		2 cl	3,50€
Hazelnut liqueur		2 cl	3,00€



# Copas Coñac

spanish brandy

Terry	2 cl	3,50€
103 Bobadilla	2 cl	3,50€
Magno	2 cl	3,50€
Veterano	2 cl	3,50€
Brigadier	2 cl	3,50€
Carlos 3.	2 cl	4,00€
Carlos 1.	2 cl	5,00€
Lepanto	2 cl	6,00€
Gran Duque de Alba	2 cl	7,50€
Cardenal Mendoza	2 cl	8,90€

# Vinos

table wines

Vino de mesa seco	0,2l	5,30€
Tinto, Rosado, Blanco	0,25l	6,50€
table wine dry red, rose and white wine	0,5l	11,90€
Vino de mesa semi dulce	0,2l	6,00€
Tinto, Rosado, Blanco	0,25l	7,00€
table wine semi dry red, rose and white wine	0,5l	12,90€
Tino de Verrano	0,2l	6,00€
Sangria	0,2l	6,00€
	0,5l	10,00€
	1,0l	18,00€
Aperol Spritz		7,00€



# *Carta de Vinos*

## wine selection

### Blanco white wine

Oro de Castilla	0,7l	27,00€
YLLERA Chardonnay	0,7l	25,00€
YLLERA Sauvignon	0,7l	26,00€
Albarino torre la morreira	0,7l	27,00€

### Tinto red wine

Zarzuela Crianza	0,7l	25,00€
Zarzuela Joven Tempranillo	0,7l	24,00€
Rioja Zuazo Gaston	0,7l	21,00€
Protos Roble	0,7l	26,00€
Protos Crianza	0,7l	36,00€
Pesquera	0,7l	46,00€

# *Cava*

## champagne

Mas Macia Brut		35,00€
Prosecco	0,2l	4,50€



**allergy board:**

**A - cereals containing gluten and products thereof**

**B - crustaceans and crustaceans products**

**C - fish and fish products**

**D - peanuts and peanut products**

**E - soy und soy products**

**F - milk and milk products (including lactose)**

**G - nuts**

**H - celery and celery products**

**I - mustard and mustard products**

**J - sesame seeds and sesame seeds products**

**K - sulphur dioxides and sulphites**

**L - lupin and lupin products**

**M - molluscs and molluscs products**

**N - eggs and egg products**

**1 - containing caffeine with pigment**

**2 - coloured with beta-carotin**

**3 - containing quin**

**4 - with pigment**





